

## **CLAIM AMENDMENTS**

### **Amendments to the Claims:**

This listing of claims replaces all prior versions and listings of claims in the application:

### **Listing of Claims:**

1. **(Original)** A non-yeast leavened fine bakery product with increased shelf life comprising an intermediate or high moisture baked product having a water activity  $a_w > 0.8$ , the surface of said bakery product having deposited thereon an effective amount of natamycin which is sufficient to keep said product mould free when packaged for a storage time of 2 weeks or more at ambient temperature.
2. **(Original)** The fine bakery product of claim 1, wherein said fine bakery product is selected from muffins, waffles, tortillas, sponge cakes, pizzas, pastry, pancakes, and the like baked or part-baked products.
3. **(Original)** The fine bakery product of claim 1, wherein the water activity  $a_w$  of said baked product is between 0.8 and 0.95.
4. **(Original)** The fine bakery product of claim 3, wherein the water activity  $a_w$  of said baked product is between 0.8 and 0.90.
5. **(Original)** The fine bakery product of claim 3, wherein the water activity  $a_w$  of said baked product is between 0.85 and 0.90.
6. **(Original)** The fine bakery product of claim 1, wherein the water activity of said baked product is sufficient to keep at least a part of said deposited natamycin in dissolved form.
7. **(Original)** The fine bakery product of claim 1, wherein said effective amount of natamycin comprises from 1 to 10  $\mu\text{g per cm}^2$  of the surface of said baked product.
8. **(Original)** The fine bakery product of claim 1, wherein said natamycin is deposited on said surface in an amount sufficient to keep said baked product mould free for a storage time of 3 to 10 weeks.

9. **(Original)** The fine bakery product of claim 8, wherein said natamycin is deposited on said surface in an amount sufficient to keep said baked product mould free for a storage time of 6 to 10 weeks.
10. **(Original)** The fine bakery product of claim 1, wherein said ambient temperature comprises a temperature of 15 to 30 °C.
11. **(Original)** The fine bakery product of claim 10, wherein said ambient temperature is from 18 to 25 °C.
12. **(Original)** The fine bakery product of claim 1, wherein said product is packaged in a protective envelope.
13. **(Original)** The fine bakery product of claim 12, wherein said envelope is of a moisture proof and/or transparent material.
14. **(Withdrawn)** A process for increasing the shelf life of fine bakery products, comprising
- providing a baked fine bakery product having a water activity  $a_w > 0.8$ ;
  - spraying the outer surface of said baked product with natamycin to deposit an effective amount of natamycin thereon;
  - packaging said sprayed baked product into a protective envelope; and
  - storing said packaged product at ambient temperature;
  - the natamycin deposited on the surface of said bakery product being effective in keeping said product mould free even when stored for 3 weeks or more.
15. **(Withdrawn)** The process of claim 14, wherein said natamycin is sprayed onto said surface in the form of an aqueous suspension.
16. **(Withdrawn)** The process of claim 15, wherein said suspension contains natamycin in a concentration of 250 to 7000 mg natamycin per litre of water.
17. **((Withdrawn))** The process of claim 16, wherein said suspension contains natamycin in a concentration of 1000 to 4000 mg natamycin per litre of water.

18. **(Withdrawn)** The process of claim 15, wherein said natamycin suspension contains dissolved natamycin and crystalline natamycin.

19. **(Withdrawn)** The process of claim 14, wherein said effective amount of natamycin comprises from 1 to 10  $\mu\text{g}$  per  $\text{cm}^2$  of the surface of said baked product.

20. **(Withdrawn)** The process of claim 14, wherein said natamycin is sprayed homogeneously on all outer surfaces of said baked product.